

Loaded Nacho Fries: A Spicy and Cheesy Snack Mashup

There are several reasons why Loaded Nacho Fries stand out as a must-try recipe:



OVEN
400°F

TIME
15 min

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INGREDIENTS

- 1 lb frozen French fries
- 1 cup shredded cheddar cheese
- 1 cup shredded Monterey Jack cheese
- 1/2 cup sliced jalapeños (fresh or pickled)
- 1/2 cup diced tomatoes
- 1/4 cup chopped green onions
- 1/2 cup sour cream
- 1/4 cup guacamole (optional)
- 1 tsp taco seasoning (optional)

DIRECTIONS

- 1. Preheat the : Oven:** Preheat your oven according to the instructions on the frozen fries package. This usually ranges from 400°F to 425°F.
- 2. Cook the : Fries:** Spread the frozen fries in a single layer on a baking sheet. Bake them in the preheated oven until they are golden and crispy, usually about 20 minutes. Flip them halfway through for even cooking.
- 3. Add : Cheese and Toppings:** Once the fries are cooked, remove them from the oven and sprinkle the shredded cheddar and Monterey Jack cheese evenly over the fries. Add the sliced jalapeños on top. Return the baking sheet to the oven for an additional 5-7 minutes, or until the cheese is melted and bubbly.
- 4. Garnish and : Serve:** Remove the fries from the oven and top with diced tomatoes, chopped green onions, and a drizzle of sour cream. If you like, add guacamole and sprinkle taco seasoning for an extra kick. Serve immediately and enjoy!

TIPS FOR SUCCESS

Fry Variations: Try using sweet potato fries or waffle fries for a different flavor and texture.

Spice it Up: If you love heat, consider adding diced fresh chilies or a drizzle of hot sauce on top.

Make it a Meal: Add cooked ground beef, shredded chicken, or black beans to make this dish more filling.

Presentation Matters: Serve the Loaded Nacho Fries in a large bowl or on a platter for a beautiful presentation that will impress your guests.

